

WALTERS WINE BAR

## *Menu 1*

*Three Course-\$91.50 per person  
Available 7 Days*

10-35pax Order from this menu on arrival  
35+pax Please select 2 options for each course which are served alternating

### *Entrée*

French onion soup with gruyere croutons

Meredith goat's fetta & spinach spanakopita

Roasted Harvey Bay scallops with prosciutto, chilli & garlic butter

Slow cooked warm lamb shoulder salad. With olives, fetta & mint yoghurt

### *Main*

Mushroom pie with puff pastry & white truffle oil

Snapper fillet wrapped in filo & stuffed with herb & almond. Tahbouleh salad & tahini yoghurt

Tuscan devils chicken, Italian coleslaw & crushed potatoes

300g "Pure South" grass fed porterhouse, hand cut chips, red wine butter, pepper sauce

### *Dessert*

Vanilla crème brulee

Pavlova, vanilla cream, strawberries, raspberry & passionfruit

Hazelnut chocolate mousse with raspberries

Cheese selection

WALTERS WINE BAR

## *Menu 2*

*Three Course-\$110 per person  
Available 7 Days*

10-35pax Order from this menu on arrival  
35+pax Please select 2 options for each course which are served alternating

### *Entrée*

Meredith goat's fetta & spinach spanakopita

1/2 dozen house shucked oysters vinaigrette with salmon pearls

Duck & mushroom risotto with white truffle oil

Quail saltimbocca; quail, pancetta, sage & spinach

### *Main*

Mushroom pie with puff pastry & white truffle oil

Garlic king prawns, crushed potatoes & herb salad

Orange & cardamon glazed half roast duck with fondant potato & cherry sauce

Aged 450g rib eye, red wine butter, hand cut chips, jus & green salad

### *Dessert*

Affogato; Amaretto, Vanilla bean ice cream, Espresso

Chocolate & cherry ice cream bombe, rocky road & hot chocolate sauce

Raspberry soufflé, raspberry sauce with vanilla ice cream

Cheese selection



WALTERS WINE BAR

## *Menu 3*

*Three Course- \$79 per person  
Available 7 Days*

10-35pax Order from this menu on arrival  
35+pax Please select 1-2 options for each course which are served alternating

### *Entrée to share*

Tasting plate with a selection of hot & cold appetisers

### *Main*

Mushroom pie with puff pastry & white truffle oil

Snapper fillet wrapped in filo & stuffed with herb & almond. Tahbouleh salad & tahini yoghurt

Tuscan devils chicken, Italian coleslaw & crushed potatoes

300g "Pure South" grass fed porterhouse, hand cut chips, red wine butter, pepper sauce

### *Dessert*

Pavlova, vanilla cream, strawberries, raspberry & passionfruit

Hazelnut chocolate mousse with raspberries

Cheese selection



WALTERS WINE BAR

## *Menu 4*

*Three Course-\$81 per person  
Available 7 Days*

10-35pax Order from this menu on arrival  
35+pax Please select 1-2 options for each course which are served alternating

### *Appetisers to Share*

Warm Turkish flatbread with beetroot mint and green olive dips

### *Main*

Mushroom pie with puff pastry & white truffle oil

Snapper fillet wrapped in filo & stuffed with herb & almond. Tahbouleh salad & tahini yoghurt

Beef bourguignon: slow cooked beef in red wine with button mushrooms, lardons, shallots & carrots

300g "Pure South" grass fed porterhouse, hand cut chips, red wine butter, pepper sauce

### *Dessert*

Vanilla crème brulee

Pavlova, vanilla cream, strawberries, raspberry & passionfruit

Hazelnut chocolate mousse with raspberries



WALTERS WINE BAR

## *Menu 5*

*Two Course + Petit Fours*

*\$63 per person*

*Available Sunday-Wednesday Only*

10-35pax Order from this menu on arrival

35+pax Please select 1-2 options for each course which are served alternating

### *Appetisers to share*

Warm Turkish flatbread with beetroot mint and green olive dips

Marinated Meredith goats cheese & spinach spanakopita

Lamb Cigars, yoghurt sauce

### *Main*

The Wine Bar Burger; Beef & pork burger, gruyere cheese, tomato chutney, cos lettuce & chips

Mushroom pie with puff pastry & white truffle oil

Battered baby barramundi with fries & tartare sauce

### *Petit Fours*

Rocky road & Amaretti Biscuits served with T2 tea or Lavazza Coffee



WALTERS WINE BAR

## *Menu 6*

*Two Course- \$70.50 per person  
Available Sunday-Wednesday Only*

10-35pax Order from this menu on arrival  
35+pax Please select 2 options for each course which are served alternating

### *Entrée*

French onion soup with gruyere toast

Meredith goat's fetta & spinach spanakopita

Roasted Harvey Bay scallops with proscuitto, chilli & garlic butter

Slow cooked warm lamb shoulder salad with olives, feta & mint yoghurt

### *Main*

Shitake, field & button mushroom pie with Meredith goat's cheese white truffle oil & puff pastry

Snapper fillet wrapped in filo & stuffed with herb & almond. Tahbouleh salad & tahini yoghurt

BBQ Tuscan devils chicken, coleslaw & crushed potatoes

250g "Pure South" grass fed porterhouse, hand cut chips, red wine butter, pepper sauce



WALTERS WINE BAR

## *Menu 7*

*Three Course 'Express Lunch' - \$49.50 per person  
Available Sunday - Thursday Lunches Only*

### *Entrée*

Marinated Meredith goats cheese & spinach spanakopita

### *Main*

The Wine Bar Burger; Beef & pork burger, gruyere cheese,  
tomato chutney, cos lettuce & chips

Mushroom pie with puff pastry & white truffle oil

Battered baby barramundi with fries & tartare sauce

### *Dessert*

Pavlova, lemon curd sauce & strawberries



WALTERS WINE BAR

## *Menu 8*

*Cocktail Menu (Minimum number of guests 15pax)  
Minimum spend \$42 per person (minimum 15 pieces of each item)*

### *Savory Options:*

Natural oyster with lemon 4  
Oyster with Japanese cucumber dressing, pickled ginger & wasabi tobiko 4.5  
Oyster Kilpatrick 4.5  
Steamed soy & ginger oysters 4.5  
Smoked trout pate with croutons 4.5  
Mushroom arancini with aioli (risotto balls) 4  
Tomato tart with goats cheese and caramelised onion 5  
Prawn croquettes with red pepper mayo 5.5  
Prawn spring rolls with sweet chilli dipping sauce 5.5  
Crab crostini with sauce vierge 8.5  
Satay skewers of chicken or beef 5  
Battered zucchini flowers filled with goat's cheese, mint & lemon 7 (seasonal)  
[v] Spiced pumpkin & lentil bhajis 6.5  
Potato blini with smoked salmon & crème fraiche 6.5  
Fish and Chips 10  
Fragrant salted calamari 10  
Grilled quail with mint salad & hommus 12  
Seared scallop & pork belly 5  
Red wine braised ox cheek with gremolata 10  
Spiced lamb koftas with quail eggs 5  
Lamb cigars 8.5

### *Sweet Options: 5.50ea*

Pavlova with strawberries & passionfruit (seasonal)  
Chocolate mousse  
Banana split  
Tiramisu  
Lemon cake  
Chocolate cake



WALTER'S WINE BAR

## *Drinks packages*

**WALTER'S WINE BAR  
BASIC DRINKS PACKAGE**  
\$12.50 per person (1 hour)  
**MINIMUM 2 HOUR**

Sparkling Wine  
White Wine  
Red Wine  
Victorian Bitter  
Softdrinks & Juices

**WALTER'S WINE BAR  
STANDARD DRINKS PACKAGE**  
\$18.00 per person (1 hour)  
**MINIMUM 2 HOUR**

Australian Sparkling Wine  
Walter's Blend Riesling  
Walter's Blend Cabernet  
James Boags Premium or Cascade Light  
Softdrinks & Juices

**WALTER'S WINE BAR  
PREMIUM DRINKS PACKAGE**  
\$27.50 per person (1 hour)  
**MINIMUM 2 HOUR**

Australian Sparkling Wine  
Sauvignon Blanc  
Pinot Noir  
James Boags Premium or Cascade Light  
Softdrinks & Juices

**WALTER'S WINE BAR  
SOMMELIER'S SELECTION DRINKS PACKAGE**  
\$47.50 per person (1 hour)  
**MINIMUM 2 HOUR**

NV French Champagne  
Walter's Wine Bar Sommelier's Selection Red  
Walter's Wine Bar Sommelier's Selection White  
Cascade Light or Stella Artois



## Reservation Terms & Conditions

These terms and conditions together with the Event Order govern the hiring of the Walter's Wine Bar at UR1 Southgate, Southbank 3006 and the provision of food and beverages to the person specified in the Event Order ("Client").

### 1. Catering services

Walter's Wine Bar hold the appropriate liquor licence. The Client and their guests are not permitted to provide food without prior notice. If Walter's Wine Bar is unable to provide the agreed menu or services due to unforeseen circumstances Walter's Wine Bar reserves the right to adapt the menu or services in consultation with the Client. The prices listed with the menus are current at the time of quotation and are subject to change effective from 1st July each year.

### 2. Confirmation

A booking will be considered tentative, pending receipt of a deposit. Final numbers of guests must be advised to Walter's Wine Bar at least five (5) business days prior to the date of the function. If within 5 days prior to the function the expected attendance reduces the Client will be liable to pay 100% of food costs and service charges applicable to the number of guests by which the attendance numbers were confirmed. If a Client needs to change the date of the function, Walter's Wine Bar will deem this as a cancellation. Attempts to roll over the function date are subject to availability.

### 3. Final Details

Menu selections and service details are to be finalised ten (10) days prior to the event. Final number of guests attending must be confirmed to Walter's Wine Bar 12.00 noon five business days prior to the event. If final numbers fall below the Guaranteed Minimum Numbers, charges will apply.

### 4. Payment

The Client must forward a \$50 per person deposit. Accounts can be settled by credit card (3% surcharge applies to Amex and Diners) or cash. EFT is accepted when received at least five working days prior to the event commencing. Cheques are accepted only seven (7) working days prior to the function date. Walter's Wine Bar reserves the right to cancel the booking if payment is not received within the prescribed times. Walter's Wine Bar may set a minimum spend where exclusive or private use is requested by the client.

### 5. Cancellation Policy

In the regrettable situation that the Client cancels the reservation, written notification is required and the following fees will apply. Less than sixty (60) days prior function 25% of estimated food costs will be charged. Less than twenty eight (28) days prior to the event 50% of the total estimated food costs. Less than Seven (7) days prior to the function commencing 100% of the total estimated function will be charged - this will include all food costs, hiring costs, beverages, service charges and other costs that may be incurred.

### 6. Surcharges

Where appropriate, the Client is responsible for Vacating The Venue At The Agreed Times. Should The Client wish to extend outside the times quoted, labour and venue charges will apply. A surcharge - priced on application will be charged on a function that is held on a declared public holiday.

### 7. Limit Of Booking

In the case that the event cannot be delivered to the Client on the date booked by reason beyond control of Walter's Wine Bar such as fire, damage, industrial disputes, or any other reason, Walter's Wine Bar shall not be liable for any loss, damage or injury caused to the Client as a result of this.

### 8. Function Services

The Client may arrange entertainment. The Musician Award stipulates that members must receive a meal and soft drinks during their performance. This can be arranged at a charge of \$25.00 per meal. Where applicable the Client is responsible to inform the Venue manager of smoke machines, special balloon effects, pyrotechnics and special effects. Using a naked flame cannot be operated without prior permission. No confetti, glitter, rice or like-products may be thrown in or outside many venues without prior permission from the Venue. If the Fire Brigade responds to an alarm which has been set off by unauthorised usage or misconduct by a person attending the function, the Client will be liable for the Fire Brigade charges incurred.



## Reservation Terms & Conditions continued

### 9. Security And Conduct

Walter's Wine Bar adheres to the National Alcohol Beverage Industries Council guidelines on the Responsible Service of Alcohol. Walter's Wine Bar are instructed not to serve alcohol to persons under the age of (18) years, or to guests in a state of intoxication. Walter's Wine Bar reserves the right to discontinue liquor service. Security may be compulsory at some events held. The Client will be responsible for any damage sustained to Walter's Wine Bar's property or any other equipment or fittings which has been sourced on the client's behalf and will be charged for any repairs, labour or replacement.

### 10. Insurance

Walter's Wine Bar maintains insurance over its own plant, equipment and chattels and has the appropriate public and product liability insurance. Should the client bring or supply any of their own items to an event then they will be responsible for their own insurance coverage for such items.

### 11. General Information

Client deliveries to Walter's Wine Bar must be arranged in advance and marked with the name, date and venue of the event. Walter's Wine Bar will not accept any responsibility for damage or loss of merchandise left on the premises prior, during or after an event. Goods left without approval by Walter's Wine Bar will be deemed abandoned. Prior permission to use Walter's Wine Bar logo must be obtained; all proposed artwork must be authorized. Exhibition companies are responsible for transport, set up and dismantling of their own equipment in accordance to the current health and safety code.

**Please Sign Your Event Order And Terms & Conditions And Return To Walter's Wine Bar On (03) 9690-5150 or email: [dine@walterswinebar.com.au](mailto:dine@walterswinebar.com.au) or mail to: Walter's Wine Bar UR1 Southgate, Southbank 3006. Thank You**

Client name:

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Client signature:

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Date:

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## Function Booking Form

BOOKING NAME	
CONTACT NAME	
PHONE	
MOBILE	
FAX	
EMAIL	
DATE OF FUNCTION	
TIME	
MENU NUMBER	
PLEASE SELECT EITHER	DRINKS PACKAGE (TYPE _____) BEVERAGES ON CONSUMPTION
SPECIAL DIETARY REQUIREMENTS (GLUTEN FREE, VEGAN ETC)	
PERSONALISED MESSAGE ON MENUS (OPTIONAL)	YES OR NO (EMAIL dine@walterswinebar.com.au)
DEPOSIT (\$50PP DEPOSIT IS REQUIRED FOR ALL BOOKINGS & IS DEDUCTED FROM THE TOTAL BILL)	NUMBER OF GUESTS _____ @ \$50PP \$ _____
PAYMENT BY CREDIT CARD	Please select your credit provider Visa   Mastercard   Amex   Diners CARD NUMBER  EXP. DATE  3 DIGIT SECURITY NUMBER  NAME ON THE CARD  SIGNATURE _____
2. PAYMENT BY CHEQUE	
3. PAYMENT BY CASH	
SEATING PREFERENCE	Walter's Wine Bar will do it's best to give you the best possible seat. Please select your preferred dining option below and we will endeavor to accommodate your request to the best of our ability, however no guarantees can be made.  BALCONY INSIDE DINING ROOM
TERMS & CONDITIONS	I have read understood the function terms & conditions

PLEASE RETURN BY EMAIL, FAX 03 9690-5150 OR  
 MAIL TO URI SOUTHGATE, SOUTHBANK 3006  
**OFFICE USE ONLY**

BOOKING CONFIRMED BY **EMAIL**   OR **FAX**  
 DATE \_\_\_\_\_ BY \_\_\_\_\_ SIGNED \_\_\_\_\_

RESERVATION NOTED IN DIARY

DEPOSIT PROCESSED          POSTED BY OFFICE